

# SECOND FLOOR

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## RESTAURANT

### NEW YEAR'S EVE MENU 2023

£95

A glass of Harvey Nichols Champagne on arrival

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Tempura oyster, ponzu sauce, pickled cucumber, fermented chilli

Tempura jackfruit, ponzu sauce, pickled cucumber, fermented chilli (v)

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Brixham scallops, lightly curried parsnip puree, confit Creedy Farm chicken wing, watercress, jus, crisps

Parmigiana di Melanzane, scamorza, black garlic gel, croutons, baby leaves (v)

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Poached lobster, lobster bisque pappardelle, spinach and caviar

Truffled wild mushroom, spinach and black olive pappardelle, parmesan and pangrattato (v)

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Apple and lime sorbet

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Chequers Farm fillet steak, Jerusalem artichoke, cavolo nero, truffle and thyme dauphinoise potato, port and juniper jus

Puy lentil, Bath Blue, celeriac and hazelnut pie, spiced roasted cauliflower, carrot and cardamom puree and kale (v)

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Dark chocolate bauble, caramelised white chocolate ganache, sticky toffee stem ginger sponge and candied orange

Coconut pannacotta, kumquat, cocoa nibs and praline (v)

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Coffee and petit fours

Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises so we cannot guarantee an allergen-free environment. (V) Suitable for vegetarians, (VE) suitable for vegans, (VE\*) made vegan upon request, (GF) suitable for coeliacs, (GF\*) made gluten free upon request. Kids menu available. Adults need around 2000 kcal a day. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

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